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(1) conducting cultivation of a koji mold in a submerged culture fermenter-type reaction vessel to obtain a fungal culture;

(2) mixing a dispersion of said vegetable protein material with said fungal culture;

and

(3) subjecting said vegetable protein material to enzymatic hydrolysis with said fungal culture first at a temperature ranging from 15 °C to 39 °C with aeration and agitation and then at a temperature ranging from 40 °C to 60 °C,

to obtain said hydrolyzed protein,

wherein a ratio of reducing sugars present in said hydrolyzed protein obtained is 5 % by weight or less based on the total solid content in said hydrolyzed protein.

SUPPORT FOR THE AMENDMENTS

Applicants have amended Claim 7 to incorporate the limitation of Claims 10 and 11. Accordingly, support for amended Claim 7 can be found in Claims 7, 10, and 11, as previously filed.

No new matter has been added. Claims 7, 8, 14, 15, and 22-26 remain active in this application.

REMARKS

The present claims relate to method for producing hydrolyzed protein by subjecting a vegetable protein material containing saccharides to enzymatic hydrolysis, comprising:

(1) conducting cultivation of a koji mold in a submerged culture fermenter-type reaction vessel to obtain a fungal culture;

(2) mixing a dispersion of said vegetable protein material with said fungal culture;